

Japanese style hamburger patty

Cuisine: **Japanese**

Food category: **Pork**

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Company: **Retigo Asia Limited**



Program steps

Preheating: 250 °C

1	Combination	30 %	Termination by time	00:08 hh:mm	220 °C	80 %	
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Ingredients - number of portions - 1

Name	Value	Unit
Ground Beef and Pork blend	500	g
Onion	100	g
Panko Bread Crumbs	30	g
Milk	30	g
Eggs	50	g
Salt	3	g
Black Pepper	2	g
Nutmeg	1	g

Nutrition and allergens

Allergens: EGG, Wheat

Minerals: Calcium, Iron, Magnesium, Phosphorus, Potassium, Selenium, Sodium, Sodium: 38758 mg, Zinc

Vitamins: Folate, Niacin, Riboflavin, Thiamin, Vitamin A, Vitamin B12, Vitamin B6, Vitamin C, Vitamin D, Vitamin K

Nutritional value of one portion	Value
Energy	1522.5 kJ
Carbohydrate	35.2 g
Fat	107.2 g
Protein	96.1 g
Water	429.1 g

Directions

1. Cooking Instructions :

(how to make hamburger patties)

- 1) Chop half the onion finely.
- 2) Sauté the chopped onion until brown. (3 minutes on medium-low heat, then 5 more minutes over low heat.)
- 3) Cool down the sautéed onion thoroughly.
- 4) Knead the ground meat thoroughly with salt only first. Knead until sticky.
- 5) Add milk to Panko and mix. Once the panko is moistened evenly, add it to the ground meat.
- 6) Beat the egg well. Then, add it to the ground meat.
- 7) Add sautéed onion (make sure it's cold), Black Pepper, and Nutmeg to the ground meat.
- 8) Mix them all together until the mixture becomes sticky again.
- 9) Divide in half and make 2 meatballs. If for 3 people, you can make 3 meatballs.
- 10) Through the meatball from one hand to the other 5 times. It'll remove the air bubbles from the mixture. Then, shape it into a round patty to 80g. After the patties are done, cover them with plastic wrap and refrigerate them for 30 minutes.

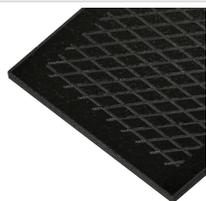
2.Cooking now place these patties on a preheated accessories either pizza grill tray or roasting baking platter for 8 minutes on a grill settings.

3.Serve once it is cooked , serve with demi glace and Japanese lettuce.

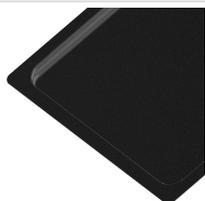
Recommended accessories



Vision Grill Diagonal



Vision Grill



Vision Bake



Vision Express Grill



Vision Snack